



**BULLETIN:**  
**Child and Adult Care Food  
Program**

**Child Care Centers &  
Day Care Homes**

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**To:** CACFP Sponsors  
CACFP Program Reviewers

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**From:** Ann-Marie Martin  
CACFP Program Specialist

Program changes as a result of USDA Policy Memos and Technical Assistance Memos are to be implemented immediately. Please file this bulletin for reference, guidance and compliance with the Child and Adult Care Food Program. Feel free to call the Child Nutrition Programs office if you need further clarification.

**USDA Policy, Information and Implementation Memos**

1. USDA Policy Memo 01-2013 Federal Small Purchase Threshold Adjustment
2. USDA Policy Memo 02-2013 Procurement Geographic Preference Q&As – part II

**Bulletin Topics**

3. Follow-up to Annual CACFP Training
4. Food Recalls
5. National Food Day – October 24, 2012
6. How To Cook Grains
7. Fact Sheet: Athletic Programs and Afterschool Meal Service
8. Let's Move Child Care resource
9. Mealtime Memo for Child Care: Dressing for the Child Care Kitchen

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**1. USDA Policy Memo 01-2013 Federal Small Purchase Threshold Adjustment**

The USDA has increased its small purchase threshold to \$150,000 but all programs in Alaska must follow the state threshold of \$50,000. If you are purchasing any services, equipment, etc. with USDA funds (meal reimbursement funds) you must follow the formal bid guidelines if the contract exceeds \$50,000. Please contact the state agency to request information on bid requirements.

**2. USDA Policy Memo 02-2013 Procurement Geographic Preference Q&As – part II**

This policy memo addresses questions on the application of the geographic preference option in the purchasing of unprocessed locally grown or raised agricultural produces.

**3. Follow-up to Annual CACFP Training**

Here are a few follow-up answers to questions that came up over the course of our CACFP annual training:

- Bacon is not creditable in child nutrition programs. Turkey bacon is only creditable if you have a Child Nutrition (CN) label for it. Jenni –O turkey bacon does have a CN label. If you're

using a product with a CN label you must specify this on your cycle menu that you submit to the state and also keep a copy of the label for documentation.

- Milk substitute Pearl Smart Soy Milk is only creditable for the SMART brand. Goat's milk is no longer creditable as a substitute
- Fact sheet on Allergies, Disabilities, and Parent/Participant Preference is an attachment to this bulletin and should be used as a guide when you have participants with food related issues. At the training we also discussed how you document the meals for participants who receive alternate meals. We are requiring you to fully document these meals, like you document the regular menu meals. We should be able to track what the participant was provided that was different than the rest of the group.

Every program should also have a very good system for the kitchen staff to prepare the correct food items, transport them to the serving area with the participant's name clearly marked, and a procedure to make sure the correct participant receives the meal. This is especially important in the infant/toddler rooms, where the children may not be able to communicate clearly. We are most concerned when you have substitutes in the classroom, so you need a fail-safe system in place. For more training on feeding participants with special needs go to [www.NFSMI.org](http://www.NFSMI.org)

- When using USDA recipes make sure you are noting what items are credited in the recipe and the serving sizes. If you're using one of the "sweet" recipes, which may not have any crediting information, you must do the math to figure out how many "pieces" are needed for a ½ grain or full grain. For instance, the current USDA brownie recipe is only good for ½ grain, where the oatmeal raisin cookie is equal to a whole grain equivalent. Boxed brownie mixes ARE NOT creditable without a manufacturer's analysis because there is no way to compute the grain equivalent – the box does not provide the grams of flour, which is needed to do the computation.
- Infant feeding: If a staff member is breastfeeding their own infant while working the center would treat this as if a mother is coming in and breastfeeding their own infant. If this is the only meal component provided to the infant the meal is not reimbursable. If, on the other hand, the center also supplies a food component that the staff member feeds their child the meal would be reimbursable.
- Electronic document storage: If you want to store the required food program documents in an electronic format vs. keeping hard-copy papers you may do so if you have an external storage device (ie jump drive) that is kept off-site. If you scan documents for storage make sure you save these to a storage device instead of just storing them on your center computer. The electronic documents must be available for review for three years plus the current year. If they are not available you may be liable for repayment of monies paid to you by the state.

#### **4. Food Recalls**

You can get on an e-mail list for notification from the Department of Environmental Conservation for foods that have been recalled and distributed in Alaska. You can join the DEC-Food-Recall list by going to the following website: <http://dec.alaska.gov/eh/fss/recalls/recallsalerts.html>

Currently there is a recall on Kellogg Mini-Wheats, and Sunland, Inc. products associated with Salmonella (you may have heard about the Peanut Butter Recall that is affecting a number of different products such as Newman's own Organics Peanut Butter Cookies, Oregon Ice Cream Company, Justin's Peanut Butter Products). Please read the attached press release from DEC regarding the expanded recall of peanut butter products.

## **5. National Food Day – October 24, 2012**

Food Day is a nationwide campaign to change the way Americans eat and think about food. Food Day inspired new partnerships among diverse organizations involved in hunger, nutrition, sustainability, and farm worker justice. Countless individuals simply celebrated with especially healthful home-cooked meals or potlucks with friends.

As an annual event, Food Day will make the food movement more formidable, more united, and better positioned to fix the problems that plague our food system. Food Day is a new national civic event that provides people who care about various aspects of food—from production to consumption—an opportunity to accelerate progress toward their goals.

October 24, 2012 will be the 2<sup>nd</sup> annual Food Day. Child Nutrition Programs, DEED, presents ‘Local Lunch Day’ event in collaboration with the Alaska Farm to School Program, DNR and the Obesity Prevention and Control Program, DHSS.

As a reminder, there are recipes, curriculum and ideas to help promote this event at [www.foodday.org](http://www.foodday.org). Our office is having a Food Day Potluck – focusing on healthy, local foods and sharing recipes. We have school programs that will be highlighting and serving local foods in their meals on October 24th and a Head Start that is harvesting the final vegetables out of their garden and doing lessons focusing on the harvest. What can you do at your location?

Participate in Local Lunch Day and get **entered to win a \$500 gift certificate!** All participants will have the chance to claim a digital thermometer participation prize after the event.

Where to apply?

- Fill out the electronic application at <http://www.surveymonkey.com/s/D8HSS38>

When can I apply?

- Survey will open online on September 26 and end at 5 p.m. on Friday, October 19<sup>th</sup>

## **6. How to cook grains**

As we’ve discussed in the annual CACFP trainings this year, we are working towards incorporating more whole grains into the child nutrition program menus. Please read the attached article to learn more about whole grains and preparation of them. This article is from the magazine “Fall Entertaining” from Cook’s illustrated, which is from America's Test Kitchen.

## **7. Fact Sheet: Athletic Programs and Afterschool Meal Service**

This USDA fact sheet provides some explanation and direction for schools to use in discussions on providing afterschool meals and snacks to students participating in athletic programs.

## **8. Let’s Move Childcare Resource**

Encouraging Healthy Eaters – Try these strategies to convert those tight-lipped mouths into smiles:

- Mix it up — serve a variety of nutritious choices.
- Opt for healthier alternatives.
- Let children participate in preparing food, if possible.
- Have kids create their snacks.
- Do the dip.

- Learn about how food grows.
- Don't use food as a reward or punishment.
- Talk about "sometime" vs. "anytime" foods.
- Reinforce nutrition messages with classroom activities.

For more information and resources on Let's Move Childcare please go to their website:

<http://healthykidshealthyfuture.org/content/hkhf/home/startearly.html>

## **9. Mealtime Memo for Child Care: Dressing for the Child Care Kitchen**

Mealtime Memo for Child Care is issued by the National Food Service Management Institute (NFSI). These issues give provide information and ideas on physical activity. You can access the entire Mealtime Memo library at the NFSMI website: <http://www.nfsmi.org>.

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### **Commonly Used Acronyms**

CACFP – Child and Adult Care Food Program  
CNS – Child Nutrition Services  
FNS – Food & Nutrition Services  
FNSRO-Food & Nut Services Reg. Office  
USDA – U.S. Department of Agriculture  
CNP – Child Nutrition Program  
DEC – Department of Conservation  
LEA – Local Education Authority

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